
VALENTINE'S DAY MENU
情人節菜單

February 14, 2019

2019年02月14日

MOP 1314 PER PERSON

澳門幣 1314 每位

Wine pairing suggestion MOP 588

可另加葡萄酒配搭、澳門幣 588

Mimosa quail eggs, golden caviar

鵝鶉蛋、黃金魚子醬

N.V. Champagne - Selection Alain Ducasse

Chilled lobster, remoulade celeriac and black truffle

冷凍龍蝦、芹菜蛋黃醬、黑松露

2016 Muscadet Sèvre-et-Maine sur Lie - Domaine de la Furonnière

Oven-baked fillet of sea bass,

meunière-style chicory and Champagne mousseline

焗鱸魚、牛油檸汁菊苣菜、香檳蛋黃醬

2014 Santenay - Clos de Malte - Louis Jadot

Roasted pigeon breast, leg 'pithiviers', salmis sauce

香烤乳鴿胸、鴿腿批、鴿肝汁

2016 Crozes-Hermitage - Maison Nicolas Perrin

Chocolate/passion éclair

朱古力/熱情果手指泡芙

2016 Jurançon - Ballet d'Octobre - Domaine Cauhapé

IF YOU ARE ALLERGIC TO CERTAIN FOOD ITEMS, PLEASE INFORM OUR STAFF. PRICES IN MOP,
SUBJECT TO 10% SERVICE CHARGE

如閣下對某種食物或調味料過敏，請提前告知我們的員工。價格以澳門幣計算並需加收10%服務費
